

COLDFACTS

OFFICIAL MAGAZINE OF THE NEW ZEALAND COLD STORAGE ASSOCIATION

MARCH 2025 | ISSUE 1

Energy Efficiency and
Conservation Authority
YOU ARE INVITED

MPI
REVIEWS
TECHNICAL
BRIEFS



INCREASING CIRCULARITY

LIFECYCLE REFRIGERANT MANAGEMENT

NEWS BITES | MOVERS & SHAKERS | NEW MEMBERS



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For companies who service the cool and cold storage industry

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For companies who provide storage, handling, or transport of chilled or frozen products

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Questions? Contact Kim at kim@coldstoragenz.org.nz



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Association Incorporated

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COLD FACTS keeps the cold storage industry up-to-date with sector news, policy and innovation. The magazine is a forum for sector discussion and we accept guest editorial, so the views contained in COLD FACTS do not necessarily represent the views of the NZCSA or its executive committee.

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President, NZCSA
Woodland Management

YOUR EXECUTIVE COMMITTEE MEMBERS

- Bruce Mulligan**
North Port Coolstores
Past President
- Brent Cawthray**
Manawatu Cold Storage
Vice President
- Tim McDowall**
Americold
Treasurer
- Donald Horton**
Provincial Coldstores
Committee Member
- Jeremy Putaranui**
Anzco Foods
Committee Member
- Mark Exton**
Coolpak Coolstores
Committee Member
- Mark Stevens**
Lineage Logistics
Committee Member

Welcome to the February issue of Cold Facts. We hope you enjoy its refreshed look and feel. I would like to extend my thanks to our sponsors, members, and associate members for their continued support of our great Association.

NZCSA CHANGES

The Cold Storage Association Executive Committee met in person on 12 February, in Wellington. This meeting provided a great opportunity for the Executive Committee to meet Kim, our new executive officer. Kim brings a wealth of experience in marketing, conference organisation, association management, and financial systems, among many other strengths. With her appointment as executive officer, the Association is in capable hands. Her expertise is already making a positive impact in the boardroom and across the Association.

Under Kim's direction, you will notice changes in the format of Cold Facts. We have transitioned to FlippingBook.com software, allowing the publication to be presented in a double page spread. This new digital magazine format enhances the overall reading experience, offering a more visually appealing and user-friendly design.

INDUSTRY NEWS

By now, many of you will have heard that Peter Brown from MPI is retiring. He has been a valued participant at many of our annual conferences over the years. Members of the Association have greatly appreciated his valuable insights into MPI's activities, particularly regarding changes that directly impact our businesses. Peter has served as a vital link between industry operators and MPI, and

his approachable, friendly nature has made it easier to raise industry concerns. We wish Peter a happy retirement and welcome Paige Woodall as the new MPI VS representative.

INSURANCE COSTS

The Discretionary Mutual Fund (DMF) initiative, launched by the RWTa, is progressing steadily. The DMF is a form of self-insurance, where profits that would typically go to an insurance company are instead retained for the benefit of DMF members. As mentioned in previous reports, the DMF aims to save its members over 15% on premiums. The three key steps to successfully launching the DMF are:

1. Pre-Feasibility Study – Completed
2. Detailed Feasibility Study – Next step, expected to take 6–8 weeks
3. Implementation – Expected to take an additional 6–8 weeks

Moving forward, the Association remains committed to supporting our members, fostering industry connections, and driving positive change. With exciting developments ahead, including the upcoming conference and the progress of the DMF initiative, we look forward to another productive and successful year.

Thank you once again for your continued support and engagement. We value your contributions and look forward to seeing many of you at our upcoming events.



KIM MUNDELL
Executive Officer, NZCSA
Managing Director, Mandeville

[Email me](#)

[Phone me 021 655 917](#)

[Book an online meeting with me](#)

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Mandeville Limited specialises in association management and event solutions. Our team of association experts support a variety of associations based in New Zealand and Australia.

Dear Members

Welcome to the new look of Cold Facts magazine. I hope you find it both enjoyable to browse and informative to read.

OPPORTUNITIES FOR ASSOCIATE MEMBERS

Our upgraded format provides new opportunities for our associate members to share information about the latest services and innovations available to cold store operators. If you would like to showcase your services in Cold Facts, please email brittany@mandeville.co.nz

MEMBERSHIP RENEWALS

Renewal invoices were sent out in January and February. Some of you may have noticed a change in the fee structure. To better align our rates with the diverse sizes of our membership, we have transitioned from a one-fee-for-all model to a tiered rate structure based on the size of your organisation. Our goal is to create a fair and equitable system that reflects the varying capacities and requirements of each member organisation. Associate member fees remain a single fee for all, regardless of company size.

Thank you for renewing your membership. Your support enables us to support you!

CONFERENCE 2025

Conference planning is well underway, with an exciting lineup of speakers in development. Join us to connect with key industry experts and help shape the future of the cold storage sector. As usual, we have a variety of fun social activities planned, which will be announced soon. Remember to save the dates in your calendar: Sunday 24 to Tuesday 26 August.

SELLING OUT!

We've received outstanding support from our associate members, and I am pleased to report that the exhibition area is nearly sold out! We only have a few sponsorship options remaining, so if you are keen to promote your products and services at the conference, don't delay—contact us today.

WHAT WOULD YOU LIKE US TO DO NEXT?

I am eager to hear what you want from your association. If you have any ideas about additional benefits or ways we can better support our valued members, please let me know. You are welcome to contact me anytime.

Thank you for supporting your association.

NZ COLD STORAGE CONFERENCE

25

24–26 August 2025 | Napier

BOOK YOUR HOTEL NOW!

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CHANGE TO NZCSA MEMBERSHIP FEES

To better align our rates with the diverse sizes of our membership, we have transitioned from a one-fee model to a tiered rate structure based on the size of your organisation. The decision was made after careful consideration by the executive board. Our goal is to create a fair and equitable system that reflects the varying capacities and requirements of each member organisation.

Organisation size is measured by pallet storage capacity, based on an NZ standard pallet of 1m deep x 1.2m wide x 1.2m high.

Small: Pallet capacity less than 40,000

Medium: Pallet capacity between 40,000 and 79,999

Large: Pallet capacity, 80,000

Associate member fees stay as one-fee, regardless of company size.

Full membership is open to all companies involved in the storage handling or transport of chilled or frozen products. Associate membership is open to any company involved in servicing the cool and cold storage industry.

2025 MEMBER FEES*

Full Member (Small) - \$750

Full Member (Medium) - \$1500

Full Member (Large) - \$3000

Associate Member - \$495

*All fees exclude gst

DID YOU KNOW?

45% of New Zealand's exports are food products, with 60% of these exported refrigerated. The top food sectors by volume and income are dairy, red meat, horticulture, and seafood.

Source: ScienceDirect.com | [Read more](#)



SWISSPORT EXPANDS AIR CARGO OPERATIONS IN NZ

Swissport International has a newly acquired facility in Auckland, New Zealand, which is set to open in late March 2025.

"Our new locations feature advanced temperature-controlled spaces, direct airside access, and state-of-the-art equipment to ensure safe and efficient operations. These capabilities empower our customers to deliver exceptional service quality across the supply chain," says Joel Greig, general manager cargo for Australia, and New Zealand at Swissport.

Starting in late March 2025, its services will be available at Auckland Airport. The facility is equipped with the airport's largest and most advanced X-ray machine, featuring high-penetration, dual-view technology and detection alerts for explosives and narcotics.

Source: mhdsupplychain.com.au | [Read more](#)

CHALLENGING PERCEPTIONS ABOUT SHELF LIFE

Dr Ian Jenson of First Management Pty Ltd has published a paper documenting the shelf life of beef and lamb at -12°C as well as at -18°C.

Researchers examined meat quality after storage at -12°C, -18°C, and -24°C for up to 38 months. This study involved commercial conditions, using vacuum-packed beef and lamb loins, alongside overwrapped lamb trim. Analysis included sensory evaluation, lipid oxidation, microbial safety, and texture.

Findings revealed that meat stored at all tested temperatures showed no significant sensory degradation for up to 36 months. Lipid oxidation increased with storage time and warmer temperatures but remained below levels detectable by sensory panels. Vacuum-packed products retained quality better than overwrapped samples, particularly lamb trim, which exhibited earlier signs of oxidation. Importantly, microbial quality was maintained across all storage temperatures, affirming the safety of frozen storage.

This research challenges existing perceptions of frozen meat's shelf life, suggesting that under proper storage conditions, boxed beef and lamb can retain quality well beyond the traditional 12-month benchmark. It highlights the importance of vacuum packaging for extended storage and provides valuable insights for global cold chain logistics and export markets.

Source: rwta.com.au | [Read more](#)



LINFOX TO ROLL OUT 26 NEW ELECTRIC PRIME MOVERS

Over the next three years Linfox will launch 26 new Volvo electric prime movers in Australia and New Zealand. "This investment continues Linfox's unwavering leadership of electric prime mover fleet adoption and integration within the industry," said Linfox Manager Environmental Sustainability, Ruby Diaz.

Linfox first pledged a commitment to reducing its carbon emissions in 2007. Since then the company has worked with industry and government to advocate for changes to support initiatives such as electric vehicles and also to support its customers meet sustainability goals.

"With 85% of Linfox's carbon footprint coming from diesel fuel consumption, the most significant impact will be made in the decarbonisation of its transport operation," said Diaz.

Compared to a standard diesel Volvo FM, the inclusion of one Volvo FM Electric truck can result in savings of approximately 65 tonnes of CO₂-e emissions per year using renewable energy according to estimates based on Volvo's environmental footprint calculator from October 2024.

"With future-ready smart sites, Linfox is leading the way with electric fleet support," said Diaz.

Source: primemovermag.com.au | [Read more](#)



JUDD REFRIGERATION UNVEILS ECO-FRIENDLY CHILLER SYSTEM AT MASSEY UNIVERSITY

Judd Refrigeration has successfully installed a state-of-the-art Daikin EWAH-SRB2 600kW air-cooled chiller at Massey University's Hopkirk Research Institute in Palmerston North. This upgrade is crucial for supporting the institute's leading-edge research on pastoral livestock's health and welfare.

The newly installed chiller stands out for its eco-friendliness, utilising R1234ze refrigerant with an ultra-low global warming potential of just seven and zero ozone depletion potential. This efficient system eliminates the need for a cooling tower, thus simplifying maintenance and reducing operational costs significantly.

Integration with a BacNet BMS interface provides advanced monitoring and early fault detection, aligning seamlessly with the building's stature. Despite challenges with weather conditions, Judd Refrigeration adapted the installation with temporary mounts and ensured the chiller was positioned with precision.

The result is a cutting-edge, sustainable cooling system that promises to enhance the research facility's efficiency and reliability for many years.

Source: refindustry.com | [Read more](#)



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news and
updates.

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TODAY

PETER BROWN RETIREMENT

MPI specialist Advisor, Peter Brown, retires on 14 March 2025. "I have great memories of working with the Cold Storage Association", says Peter. "We have gone through a lot of change and the positive attitude of the Association team has been very helpful as we have worked through these many changes." The team at NZCSA wishes Peter the very best on a well-deserved retirement.

Paige Woodall will be the new MPI contact person for MPI Verification Services. She can be contacted at paige.woodall@mpi.govt.nz.

Source: MPI VS Team



NZCSA WELCOMES BRITTANY OWENS

NZCSA is managed by Mandeville Limited, an events and association management company, led by Kim Mundell. The project manager assigned to NZCSA is Brittany Owens, who is working alongside Kim to coordinate the conference in Napier.

Britt has worked for associations in NZ and Australia, and is dedicated to ensuring her clients have a positive experience and successful outcomes. If you want to showcase your company, please contact her at brittany@mandeville.co.nz



WELCOME

to NZCSA newest Members!

FULL MEMBERS

[Coldsands](#)

[Foodstuffs North Island](#)

ASSOCIATE MEMBERS

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[A-Gas](#)

[ARA Group NZ \(trading as Metabilt\)](#)

[Danley™](#)

[Elite Property Wash](#)

[Golden Solar BIPV](#)

[RefDestruct](#)

[Simply Energy](#)

[Techspan](#)

Not a member yet?
[Read more](#)

SPECIALISTS IN STORAGE SOLUTIONS

Hall's Storage division (previously Icepak) are specialists in blast freezing, chilled and frozen storage throughout New Zealand.

We provide storage and logistics capabilities for primary food producers and manufacturers specialising in seafood, dairy, horticulture, pet food, edible meats, honey and retail.

With six MPI-accredited stores around New Zealand (plus three transport hubs with storage facilities), we have capacity to house over 70,000 pallets. Our storage facilities in East Tamaki (Auckland) and Christchurch also offer limited ambient food-grade storage, with pick and pack options available. We also store and load containers for international exports.

SPECIALIST SERVICES

- China, EU & US export licensed
- Blast freezing available for all meat products
- Complete logistics services available
- Track & trace management systems
- Customer specification compliant – national and international
- Compliance management
- Inventory management
- Inbound cross dock service
- De-van services – loose or bulk
- Bulk + carton pick capabilities

- Rear loading docks
- Railside docking capabilities.

LOGISTICS HUB - MANAWATU

Our new multi-million dollar transport cross-dock facility opened in Longburn in September 2024. With Hall's large storage facility and Manawatu Inland Port located at Longburn already, the addition of this transport facility secures Hall's in the Manawatu region as provider of a vast range of cold chain logistics services for our customers.

An import and export hub for chilled and frozen products, the site is connected directly to a national transport network as well as providing both a rail and road gateway to all of New Zealand ports.

Hall's Longburn site provides customers with the opportunity to de-hire containers back into Manawatu Inland Port, eliminating the shipping cost back to port (and minimising the opportunity for demurrage).

Hall's can provide a one-stop-shop from origin-to-port destination, or port destination to unique customer delivery points around New Zealand.

We provide container transport, on-power container storage, devanning/vanning, blast freezing,

storage, pick and pack, and delivery to customers around New Zealand.

WHAT THE SITE OFFERS

- MIP transitional facility for unloading containers
- Storage capacity for >10,000 frozen pallets
- Container storage (on/off power)
- Servicing import and exports, including fumigation
- RMP transitional facility with certification for multiple export products into all destinations (catering for halal and haram food)
- Ambient (non-food) storage and cross-dock capability
- Cross-dock for national distribution of chilled and frozen food
- The connection into, out of and around New Zealand for all chilled and frozen products.

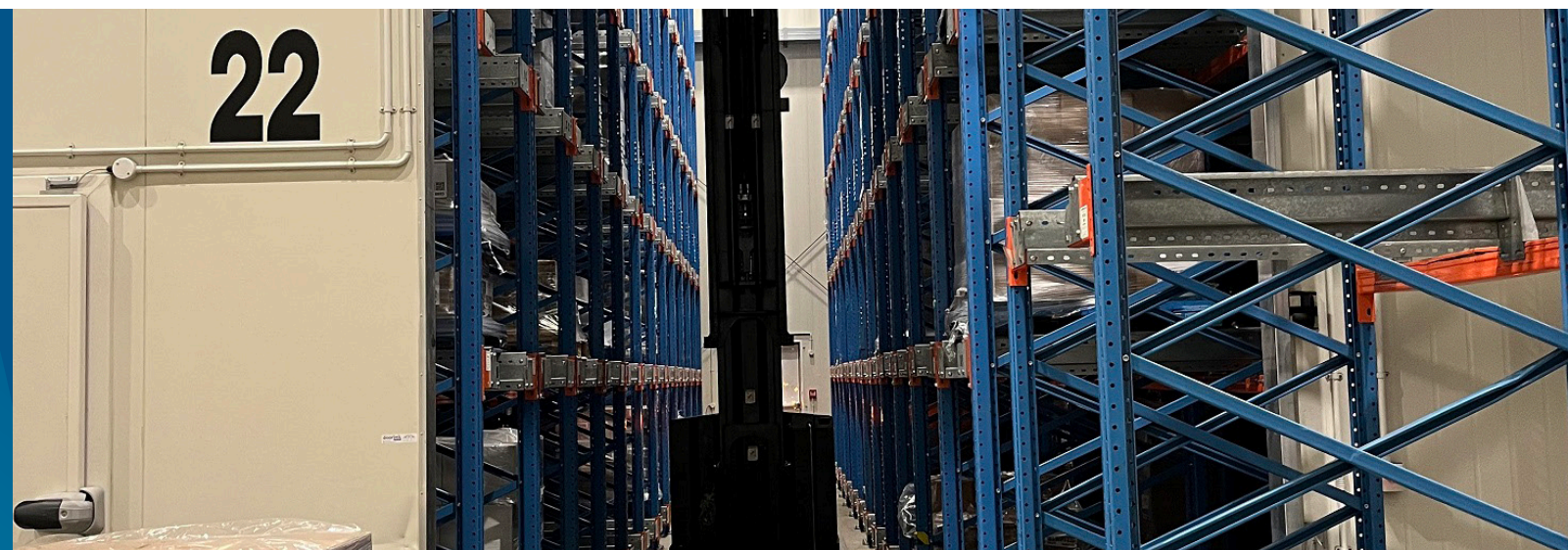
"With a national presence from Auckland to Invercargill, we're the only transport/logistics company in New Zealand providing an end-to-end service that covers intermodal operations; integrating chilled and frozen transport, chilled, frozen and ambient storage, cross-docking and distribution."

Do you have a press release to share?

Full members get free press releases

Associate members have advertising opportunities

CLICK HERE TO FIND OUT MORE



NZ COLD STORAGE CONFERENCE

24—26 August
2025 | Napier

SAVE
THE
DATE!

25

INVITATION FROM EECA

EECA (Energy Efficiency and Conservation Authority) invites experts from the warehouse and cold storage sector to an online energy rating consultation session.

EECA is responsible for ensuring NABERSNZ, an independent tool for rating the energy performance of buildings, is delivered effectively in New Zealand.

We administer NABERSNZ for offices and public hospitals and have commissioned energy consultant DeltaQ to assess market feasibility and advise priority of expanding the NABERSNZ programme to other building sectors.

The categories included within the study are:

- Warehouses and cold storage facilities
- Hotels
- Shopping centres
- Aged care facilities
- Retail stores

DeltaQ have completed desktop data compilations and are calling for industry leaders to provide information that will refine their research.

The resulting report will be used to determine whether sector expansion of energy rating programmes should be considered in New Zealand. Participants of all consultation sessions will receive a copy of the completed report.

The report will:

- Summarise total building stock and estimate total sector energy use.
- Estimate the relative environmental impact of each building typology, expressed in energy and greenhouse gas emissions impact.
- Suggest the order of priority for rating tool development.
- Determine the interest/level of cooperation likely to be obtained from each sector.
- Identify any existing NZ sustainability initiatives in the sector and their market penetration.
- Identify market drivers for the use of NABERSNZ.
- Determine the cost sensitivity of each sector and any existing sector policies and practices that could drive uptake.
- Survey if industry is willing to contribute to the development of the tool.

If you would like to be included in the consultation session, please contact Jo Parag, Partnerships Lead at EECA by 5pm, Friday 7 March 2025.

INFORMATION ON NABERS

NABERSNZ is an adaptation of the National Australian Built Environment Rating System (NABERS), an independent tool for rating the energy performance of buildings. The programme measures and compares the performance of a building to modelled performance of similar buildings providing a 0-to-6-star performance score, encouraging building owners/managers to continuously make energy enhancing improvements.

In Australia, NABERS rating tools have been highly effective in driving efficiency improvements in individual buildings. Rating tools are currently available for nine building types, with more tools in development.

apartment buildings (common area)
data centres
hotels
office buildings & tenancies
public hospitals
residential aged care
retirement living
shopping centres & retail tenancies
warehouses and cold stores



EECA
TE TARI TIAKI PŪNGAO
ENERGY EFFICIENCY & CONSERVATION AUTHORITY

DeltaQ's group consultation session for **warehouses and cold storage** facilities will be held:

Online (a meeting link will be emailed to you)

Thursday 20 March | 11am to 1pm

Contact jo.parag@eeca.govt.nz for further information

INCREASING CIRCULARITY THROUGH LIFECYCLE REFRIGERANT MANAGEMENT

KEEPING IT COOL AND SAFE

In the cold storage and refrigerated transport industry, maintaining precise temperature control is essential to keeping warehouses chilled and ensuring food and other products are stored, distributed, and transported safely. Refrigerants play a vital role in this cool chain process, but the high global warming potential (GWP) of many of these gases means mitigating their potential impact on the atmosphere is critical.

EMBRACING THE CHANGE: PHASING DOWN HFCs

The global phasedown of hydrofluorocarbons (HFCs) refrigerants and the transition to lower GWP gases represent a major step in reducing greenhouse gas (GHG) emissions. In New Zealand, the phasedown of HFCs is well underway and the cold storage industry has played a leading role in this transition by adopting low-GWP alternatives such as carbon dioxide (CO₂) and ammonia (R717). The early adoption of low-GWP alternatives is a positive shift for the industry but there are still many legacy refrigeration and cooling systems that continue to rely on HFCs.

CIRCULAR APPROACH TO REFRIGERANT MANAGEMENT

Refrigerants can be effectively managed to deliver essential temperature control for the cool chain industry through a circular approach. For existing systems, where replacing equipment with new technology is not financially or operationally feasible, adopting a circular

approach to refrigerant management by recovering, reclaiming, and reusing or safely destruction, offers a significant opportunity to reduce their climate impact.

Lifecycle refrigerant management (LRM) offers a practical and economically viable approach to significantly reduce GHG emissions across all industries that rely on refrigeration and cooling. Recovering and reclaiming refrigerants utilises existing resources already in the refrigerant bank, conserving natural materials and energy and reducing secondary emissions. If a refrigerant cannot be reclaimed, it can be safely destroyed at the end of its life to prevent further environmental impact.



The Circular Economy at A-Gas

High GWP refrigerant was recovered from one of the chiller units being decommissioned.



BENEFITS OF RECLAIMED REFRIGERANT

Used refrigerant that is reclaimed to industry-accepted AHRI Standard 700 delivers the same performance as virgin product, which means businesses don't have to invest in new equipment and systems; they can maintain their existing technology.

IMPORTANCE OF COLLABORATION

LRM encourages industries to seek greater efficiencies and make better use of what we already have. However, collaboration and collective action are required if responsible and effective refrigerant management is going to be a success.

A-GAS INITIATIVES

This is what we do at A-Gas every day. We recover and reclaim used gases, closing the loop and enabling circularity. Our innovative practices and technologies mean that our capabilities can support a wide range of businesses. We partner with companies which share our values and understand the necessity to create an environmentally conscious future. Without a focus on circularity, the refrigerant industry will continue to produce virgin product to enable the growth of cooling demand.

The circular economy aims to eliminate waste and continuously use resources through its make - use - reuse approach. The LRM approach, which encompasses the need for recovery and reclamation, is centred around the circular economy concept; capture gas for future reuse, reduce the need for manufacturers to make new product, minimise waste and limit emissions.

Achieving circularity is something A-Gas supports its customers and partners with at sites across New Zealand and around the world. Its Rapid Recovery® service safely and efficiently recovers refrigerant from systems and equipment being decommissioned, retrofitted, or serviced. Without refrigerant



A-Gas Rapid Recovery® takes care of the complete recovery process, including providing internally clean pump-down cylinders.

recovery, there would be no reclaimed products, nor could there be gases for destruction.

Last year, A-Gas Rapid Recovery® in New Zealand completed a refrigerant recovery project for a leading dairy company that relies on large, chilled warehouses to keep its products fresh. At one of the customer's North Island facilities, two chillers needed to be decommissioned. Before this could happen, the high-GWP refrigerant had to be safely removed to ensure proper handling and prevent the release of this product to atmosphere. A total of 2,230kg of gas was recovered into internally clean pump-down cylinders and sent to the A-Gas facility for testing and processing. The project was successfully completed over two days.

Cold storage and refrigerated transport operators can play a leading role in embracing lifecycle refrigerant management, setting the standard for

innovation and a sustainable future. Adopting a practical and economically viable circular approach to refrigerant management—recovering, reclaiming, and reusing or safe destruction—offers a significant opportunity to play a positive impact on our climate.

A-GAS
TOGETHER WE CAN



Mitchell Williamson
General Manager
A-Gas New Zealand
mitch.williamson@agas.com

INTRODUCING OUR NEW MEMBERS



ADLER GROUP

Our nationwide commercial building washing service is based on chemical-free low-pressure hot water cleaning, which is easier on your building, better for the environment and an all – round superior way to clean. We clean any building, any size, anywhere in the country and we specialise in recurring cleaning plans – which simply means that our reminder service lets you know when you are due for your next clean. Every building needs a cleaning plan to ensure it remains clean and well-maintained all year round. A clean building says a lot about your brand and reputation – never underestimate the importance of creating a great first impression for guests and clients who visit your facility. Whether you have 1 property or 200, 1 level or a multi-level tower, we welcome you to join our growing number of clients that value the most reliable chemical-free cleaning service in the country.

adler.co.nz



TECHSPAN INDUSTRIAL PRINTING SYSTEMS (TIPS)

TIPS specialises in importing essential components focusing primarily on the supply chain labelling industry this also includes the “cold chain”. We import and hold stock of TSC label printers, blank label stock, and thermal transfer ribbons. Our expertise lies in providing solutions for carton, pallet, and destination (courier) labels and labelling. At TIPS, we see ourselves as partners in innovation. Our commitment is to not only meet but exceed your cold chain label printing requirements. The marketplace feedback is that we offer 10 to 20% operational savings.

tsclabelprinters.co.nz



GOLDEN SUN BIPV

Golden Solar delivers innovative solar and sustainable energy solutions tailored to meet the diverse needs of New Zealanders. We focus on providing the right solution, not just the product, by working closely with our clients from design and engineering through to delivery. Our product range includes solar carports, versatile lightweight panels, structural solar panels, and solar roof tiles—just a small sample of what we offer. We collaborate with solar installers to ensure seamless installations and are proud partners with GoodWe, delivering reliable energy solutions across New Zealand.

goldensolarbipv.co.nz



FOODSTUFFS NORTH ISLAND

Foodstuffs is one of New Zealand's largest grocery retailers and distributors made up of two separate, regionally based, owner operated cooperatives (North Island and South Island), with retail banners including PAK’nSAVE; New World; Four Square; Gilmours; and Liquorland.

foodstuffs.co.nz



A-GAS NEW ZEALAND

A-Gas is a world leader in the supply and lifecycle management of refrigerants and associated products and services. Through our first-class recovery, reclamation, and repurposing processes, we capture refrigerants and fire protection gases for future re-use or safe destruction, preventing their harmful release into the atmosphere. For 30 years, A-Gas has supported clients and partners worldwide on their environmental journey by supplying lower global warming gases and actively increasing the circularity of the industries they serve, building a more sustainable future.

agas.com



SIMPLY ENERGY

We help commercial and industrial businesses run cleaner and smarter. Whether you’re scaling up, switching to electric, adding on-site generation, or just want to be more energy efficient, we’re here to help. With expert advice, flexible supply, and practical solutions, we can help you stay on top of your energy use, track carbon emissions, optimise your electricity consumption, and reduce energy and electrification costs.

simplyenergy.co.nz



ELITE PROPERTY WASH

We understand the importance of maintaining your commercial property for aesthetic appeal, preserving its value and enhancing customer experiences. New Zealand’s unique climate—humid conditions promoting mould growth and coastal areas prone to salt build up—make regular building washing essential. Commercial building washing involves detailed cleaning of building exteriors to remove dirt, grime, and environmental pollutants. Our methods include, soft washing and pressure washing. Elite Property Wash is dedicated to supplying our customers with high-quality property washing at competitive prices. Exceeding expectations every time, our friendly team of professionals will ensure the longevity of your assets through thorough maintenance.

elitepropertywash.co.nz



ARA GROUP | METALBILT

Established in Auckland in 1954, Metalbilt™ continues to be New Zealand’s leading industrial and commercial docking system and door designer and manufacturer. Metalbilt™ has specialist expertise in a wide range of industry sectors, creating and revolutionising docking solutions and doors for the local market. Purchased by the ARA Group in 2019, Metalbilt™ complements ARA’s extensive manufacturing capabilities in Australia with more than 60 years of design and manufacturing experience locally. Metalbilt™ has developed specialist docking and loading systems for the local market, all manufactured in New Zealand. With premises in Auckland, Wellington, and Christchurch, Metalbilt™ provide cost-effective and bespoke solutions.

manufacture.aragroup.co.nz



REFDESTRUCT

RefDestruct helps businesses with large-scale commercial refrigeration systems reduce emissions, cut costs, and ensure regulatory compliance through a full suite of refrigerant lifecycle programs. Our solutions enable a seamless transition from high-GWP refrigerants to modern lower-GWP alternatives—often at little to no cost, without major capital investment and minimal operational disruption. Our services: free refrigerant upgrade – move from R404a to a low GWP solution with no refrigerant cost; buy-back program – get value for your legacy refrigerants; refrigerant destruction – safe disposal of high-GWP gases; sustainability & compliance support – expert guidance to transition to modern refrigerants. Future-proof your refrigeration while lowering your carbon footprint with RefDestruct.

refdestruct.co.nz



DANLEY™

Danley™ offers innovative, engineered joint management solutions for suspended floors, slab-on-ground concrete floors and pavements for the industrial, commercial, and residential sectors. With a history spanning well over 25 years, Danley™ is an iconic brand in New Zealand synonymous with quality designed and manufactured engineered load transfer, joint edge protection and crack control systems. Recognising a need within the industry to provide durable floors for today’s materials handling and warehousing systems, residential slabs, and pavements – our Danley™ branded solutions incorporate research, design and product testing into every product we manufacture.


danley.co.nz



COLDSANDS

Specialising in providing top-quality freezer storage solutions for frozen foods. Their state-of-the-art facility ensures the safety and integrity of your products, backed by their commitment to outstanding customer service and dispatch. As a certified transitional facility, they offer third-party logistics services to streamline your storage needs. Partner with them and experience the difference today.

coldsands.co.nz



LINK WITH THE COLD CHAIN

Join NZCSA as a full or associate member

Apply today!

CONNECT | DISCOUNTS | UPDATES



BRUCE MULLIGAN

Past President NZCSA and Executive Committee Member
Managing Director and Chairman of Directors, Northport Coolstores

WHAT DO YOU DO WITHIN THE SECTOR?

I am now retired from day-to-day management of Northport Coolstores. We appointed a coolstore manager several years ago who reports directly to me. I provide guidance to him and make calls on major cap-ex projects and provide a link between him and the Board of Directors. We provide freezing and cold storage of export butter to Fonterra, manufactured at their dairy factory in Kauri, north of Whangārei. We pack most of this butter into reefer containers for export through The Port of Tauranga, transported by rail from our siding or by coastal shipping through Marsden Point. We are the only independent commercial cold store in Northland, and we also provide cool storage to the kiwifruit and avocado sectors.

HOW DID YOU GET INVOLVED IN THE SECTOR?

Back in 1986 I was a kiwifruit grower who needed a cool store. Along with other Northland growers and post-harvest operators, I persuaded the Northland Harbour Board to build a coolstore alongside the Dairy Board's butter store in Port Whangārei. Northport Coolstores was formed, and we entered into a lease to the Northland Harbour Board.

I was elected as founding Chairman of Directors of Northport Coolstores and subsequently withdrew from that to become managing director. Within a year we needed to build a second room so we entered into a lease with the Dairy Board to make it a freezer to hold overflow butter. We also formed a joint venture company with the Northland Port Corporation to own, rather than lease, the coolstores.

After a few more years the Dairy Board asked us to tender for a management contract for their butter store. Our tender was successful

and a few years later they asked us if we wanted to buy the Butter Store subject to a storage agreement with Northland Dairy Company. When Port Whangārei was closed, and shipping moved to Marsden Point, The Northland Port Corp asked us if we would like to buy out their half share in the business so we did this.

WHAT DO YOU LIKE ABOUT OUR INDUSTRY?

I greatly enjoyed my tenure as President of the NZCSA. We always had a constructive and supportive team who made the job a pleasure. Cold storage has always been—and always will be—an essential and integral part of NZ’s food export industries.

WHAT IS AN ISSUE/ CHALLENGE/TOPIC YOU THINK IS IMPORTANT FOR US TO FOCUS ON?

We need to resolve the replacement of high carbon rating refrigerants that are currently starting to be taxed at such high rates that could threaten the viability of our businesses,

WHAT DO YOU FIND REWARDING ABOUT BEING AN ASSOCIATION MEMBER?

I enjoy the fact that many NZCSA members are in different regions and are therefore not direct competitors. This allows for a frank and open exchange of views and ideas for mutual benefit, which builds a supportive community.

The NZCSA Conference is an annual highlight, providing an excellent way to stay in touch with developments in the sector. I look forward to meeting our new members in Napier and welcoming them into the community.

MPI UPDATE

MPI Technical Verification Services has conducted a review of all Technical Briefs. This has resulted in many cancellations due to information being out of date and/or legislation updates. The list below shows the Technical Briefs that are still current. All others have been cancelled.

Source: Agency Technical Verification Services, Ministry for Primary Industries, www.mpi.govt.nz

Reference Number	Date Published	Topic
24/08	27/11/24	Transfer Control Statement/Certification Support Statement Project Rollout (TCS/CSS)
24/07	17/10/24	Certification Document Management for AP E-cert
24/06	17/05/24	Country Eligibility for EU Templates
24/05	09/04/24	Notice Regarding Movement Authority Approval Process (Biosecurity)
24/04	21/03/24	Updated - Top 7 STEC Prevalence in Beef Produced from Adult Cattle and Updated Industry Agreed shiga-toxin producing E. coli (STEC) Procedure
24/03	14/03/24	Approving Operating Manual (Biosecurity)
24/02	19/02/24	Updated Specialist Disposition Form Container Failures
24/01	26/01/24	Pre-slaughter washing of livestock – with particular focus on ovine washing.
23/08	21/12/23	Revision of Codes of Practice 6, 7 and 8 (Post-mortem examination)
23/04	07/06/23	Triple O philosophy in establishments – interim guidance for PBV reporting
23-01	29/03/23	Process Hygiene Index – Change to Units for Performance Criteria and Introducing the PHI Toolbox
22-05	03/11/22	Specialist Disposition Forms
22-04	04/10/22	Specialist Disposition Forms
22-03	27/06/22	Management of Damaged Meat and Meat Products
22-02	30/05/22	Updated Specialist Disposition Form
21-03	23/12/21	Updated HACCP Resources – Response to MPI Systems Audit Team (SAT) Report December 2021
21-02	4/05/21	Market Eligibility in Relation to TB Status
20-07	9/11/20	Special Raising Claims
20-06	7/08/20	Importation of Bee Products Into New Zealand
20-04	9/04/20	Hand Sanitiser Generic Approval
20-02	20/02/20	Management of Condemned Material at US listed Premises
20-01	20/02/20	Handling and Labelling of Human Consumption Status Product as “Inedible” Within Edible Status Rooms
19-04	2/08/2019	Facilities Non-compliance Escalation Pathway Guidance
19-01	25/01/2019	1. Red Meat Code of Practice Chapter 5 – National Performance Criteria (NPC) breaches 2. Post Mortem Inspection and Notification Procedures for Cysticercus bovis/Taenia saginata 3. Requirements for Animals Moved Outside an RMP Boundary
18-04	15/06/2018	1. Red Meat Code of Practice Chapter 5 Implementation.
18-03	16/05/2018	1. Updated Transport Regulated Control Scheme and Export Verification Notice
18-02	09/04/2018	1. Glueboard Prohibition
17-06	05/12/2017	1. Defect data collection and actions following POE rejections for US listed meat establishments.
17-05	08/11/2017	1. Separation between halal and haram product during storage at independent stores, blast freezing and transition areas.
17-04	27/09/2017	1. Red Meat Code of Practice Chapter 5
17-02	14/03/2017	1. Halal clarifications in relation to the General Export Requirements for Halal Animal Material and Halal Animal Products. 3. CoP5 (Operational Code Slaughter and Dressing) update.
17-01	23/02/2017	2. Condensation Controls in Red Meat Premises
16-10	2012/2016	Potable Water

16-07	20/10/2016	Bobby calves with no identifier tags
16-03	26/07/2016	2. Milk from cows treated with Dry Cow Therapy and Medicated Feeds.
16-01	13/05/2016	1. Skills Maintenance Programme for Company Post-Mortem Inspectors and Detain Rail Activity Personnel
14-13	13/10/2014	1. Repairs and Maintenance and supporting documents (Generic R & M Programme and MPI and MIA Strategic Directions Group Agreed Protocol)
14-11	05/09/2014	1. Decontamination/Sterilisation of Materials & Waste Disposal Requirements for Containment and Transitional Facilities
14-10	26/08/2014	1. Guide for Control of Shiga Toxin-Producing Escherichia coli in Bobby Calf Processing 2. Humane Slaughter – Stunning to Bleeding out of Large Mammals Notification
14-03	03/04/2014	2. Rendered Products – 10% Moisture Clause on USA Certificate for Onward Certification to Canada
14-02	25/03/2014	2. Collection and Processing of Vells and Rennet for Export
13-14	08/11/2013	2. Cleaning and Sanitation of Containers for exporting Rendered Animal Meals and Fish Meal
13-03	22/03/2013	1. Implementation of the 2012 Animal Status Declaration
12-07	25/06/2012	1. Animal Status Declaration 2012 – Consolidation and Revocation of Existing ASD Technical Briefs, and Acceptance of Emailed Scanned Copies of ASDs.
12-02	12/03/2012	1. Technical Brief- Updated Salmonella Guidance Material and the Upcoming Bobby Season 2. E-cert Certification of Products Containing Imported Animal Material
12-01	27/01/2012	1. Carcass Classification and Trimming Standards
10-09	08/11/2010	1. US HACCP (meat) Guidance Material 3. E-cert: Processing of Eligibility Documents
10-08	27/09/2010	2. Customised Cooling Processes Using the Process Hygiene Index (PHI)
10-06	28/06/2010	1. Recovery from Electrical Stunning for Halal Purposes – (Richard Wild, Tony Zohrab & Cheryl O'Connor)
10-01	24/03/2010	Aprons and Gear Cleaning Prior to Rest Breaks at Meat Slaughterhouses
09-10	05/10/2009	Spray Chilling Frequently Asked Questions
08-13	21/07/2008	1. NMD Sampling – Selection of Carcasses with Visible Faecal Contamination
08-04	25/02/2008	1. IS6 Section 3.8, Amended Standard for Spray Chilling
07-08	02/07/2007	1. EDPR – Meat Slaughter Premises & Hides & Skins
07-07	28/06/2007	1. Verification of Animal Products intended for Export at Container Transit Facilities
07-04	02/04/2007	2. Animal Status Declaration for Pigs – Numbers of Animals 4. Management of Condemned Ovine Heads
07-03	26/03/2007	NMD – Statistical Process Control Charts
06-17	28/08/2006	1. English Language for Mandatory Labelling 2. Inspection procedures for the head and head meats of cattle (including calves) TD03/165
06-13	12/06/2006	1. Broilers – Random Sampling (residue programme) 4. Animal Products (Export Approved Premises) Notice 2006 and OAP Version 6 – Summary of Changes
06-12	29/05/2006	2. Pharmaceutical Products Packed in Edible Meat Facilities for Export to the USA and/or European Union
06-10	24/04/2006	1. National Microbiological Database – New Verification Checksheet and Guidance Material 2. National Microbiological Database (NMD) ovine sampling reduced requirements, and new ovine NMT – US Listed Premises
05-11	16/05/2005	3. Physiochemical Testing Requirements Specified in Water Circular 86/3/5
05-08	18/04/2005	3. Certified translations of foreign language used on labels
05-07	04/04/2005	2. NMD Technical Procedures, Amendment 2, ovine sampling changes 3. Animal Products (National Microbiological Database Specifications) Notice 2005
05-02	14/02/2005	1. NZQA Unit Standard for Seafood E-Cert Authorised Users
04-28	18/10/2004	1. Coldstore e-cert users applying for authorised user access under Official Assurances Programme part 6.5 2. Hide and Skin Requirements
04-27	04/10/2004	3. NMD Demographic Questionnaires

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